

**Agricultural Marketing Service, USDA**

**§51.3198**

(k) Unhealed broken skins except those associated with growth cracks; and,

(l) Wormy fruit or worm holes.

**METRIC CONVERSION TABLE**

**§ 51.3160 Metric conversion table.**

Inches	Millimeters (mm)
1/8 equals .....	3.2
1/4 equals .....	6.4
3/8 equals .....	9.5
1/2 equals .....	12.7
5/8 equals .....	15.9
3/4 equals .....	19.1
7/8 equals .....	22.2
1 equals .....	25.4
1 1/4 equals .....	31.8
1 1/2 equals .....	38.1
1 3/4 equals .....	44.5
2 equals .....	50.8
3 equals .....	76.2
4 equals .....	101.6

**Subpart—United States Standards  
for Grades of Bermuda-  
Granex-Grano Type Onions**

SOURCE: 60 FR 46980, Sept. 8, 1995, unless otherwise noted.

**GRADES**

**§ 51.3195 U.S. No. 1.**

*U.S. No. 1* consists of onions which meet the following requirements:

(a) Basic requirements:

- (1) Similar varietal characteristics;
- (2) Mature;
- (3) Fairly firm; and,
- (4) Fairly well shaped.

(b) Free from:

- (1) Decay;
- (2) Wet sunscald;
- (3) Doubles; and,
- (4) Bottlenecks.

(c) Free from damage caused by:

- (1) Seedstems;
- (2) Splits;
- (3) Dry sunken areas;
- (4) Sunburn;
- (5) Sprouting;
- (6) Staining;
- (7) Dirt or foreign material;
- (8) Mechanical;
- (9) Tops;
- (10) Roots;
- (11) Translucent scales;
- (12) Watery scales;

(13) Moisture;

(14) Disease;

(15) Insects; and,

(16) Other means.

(d) For size and tolerances see §§ 51.3198 and 51.3199.

**§ 51.3196 U.S. Combination.**

*U.S. Combination* consists of a combination of U.S. No. 1 and U.S. No. 2 onions: *Provided*, That at least 50 percent, by weight, of the onions in each lot meet the requirements of U.S. No. 1 grade. (See §§ 51.3198 and 51.3199.)

**§ 51.3197 U.S. No. 2.**

*U.S. No. 2* consists of onions which meet the following requirements:

(a) Basic requirements:

(1) Similar varietal characteristics; and,

(2) Not soft or spongy.

(b) Free from:

- (1) Decay;
- (2) Wet sunscald; and,
- (3) Bottlenecks.

(c) Free from serious damage caused by:

- (1) Seedstems;
- (2) Dry sunken areas;
- (3) Sprouting;
- (4) Staining;
- (5) Dirt or other foreign material;
- (6) Mechanical;
- (7) Watery scales;
- (8) Insects;
- (9) Disease; and,
- (10) Other means.

(d) For size and tolerances see §§ 51.3198 and 51.3199.

**SIZE CLASSIFICATIONS**

**§ 51.3198 Size classifications.**

Size shall be specified in connection with the grade in terms of minimum diameter, range in diameter, minimum diameter with a percentage of a certain size or larger, or in accordance with one of the size classifications listed below: *Provided*, that unless otherwise specified, onions shall not be less than 1½ inches in diameter, with 60 percent or more 2 inches or larger in diameter.